

NIBBLES

Olives & Feta £5

Breads, Olive Oil, Balsamic Vinegar (v) £4

Whitebait, Tartare Sauce, Lemon (gf) £5

SIDES

Mash, Truffle Mash, Chunky Chips

Shoestring Fries, Side Salad,

Roasted Parsnips & Carrots

Kale, Beer Battered Onion Rings, Peas

£4 each

- BRUNCH -

LIGHTER

Smashed Avocado

Tomato, poached egg, char-grilled Sourdough (v) £10

Eggs Benedict

Toasted muffin, ham or bacon, poached eggs, hollandaise £9

Eggs Royale

Toasted muffin, smoked salmon, poached eggs, hollandaise £9

French Toast

Maple syrup £8
or bacon £9

Toasted Breakfast Sandwich

Bacon, egg, hash browns, cheese £10

Stack of Pancakes

Bacon, fried egg, maple syrup £9

Crayfish Cocktail

Marie Rose, brown bread & butter £9

Bubble & Squeak

Fried egg, tomato relish £11

MAINS & BITES

Deep-fried Mozzarella

Sundried tomato & olive ravioli, rocket, baby herbs, tomato chilli dressing (v) £9

Garlic Mushrooms

Baby herbs, chargrilled sourdough (v, gfo) £9

Chicken Kiev

Hasselback potato, kale, celeriac purée, garlic velouté (gf) £18

Real Ale Battered Fish & Chips

Chunky chips, garden peas, tartare sauce (gf flour) £17

Seafood Linguine

Crayfish, crab, chilli, pecorino romano, baby herbs (v, gf) £18

FROM THE GRILL

Steak Burger

Brioche style bun, red onion, lettuce, tomato, dill pickle, our own burger sauce, chunky chips £16

Moving Mountain Burger

Brioche style bun, red onion, lettuce, tomato, dill pickle, our own burger sauce, chunky chips (veg) £16
ADD Bacon, American burger cheese or both for £2.5

Southern Fried Turkey Burger

Brioche style bun, tomato relish, lettuce, tomato, red onion, mayonnaise, chunky chips £16

SALADS

Classic Caesar Salad

Romaine lettuce, anchovies, pecorino romano, caesar dressing, croutons £8 / £15
Add chicken £10 / £18

Winter Salad

Squash, red onion, parsnip, spinach, pumpkin seeds, honey mustard dressing £9 / £15

Avocado, Pomegranate, Almond Salad,

Preserved lemon dressing, gem lettuce £9 / £15

PUDDINGS

Christmas Pudding

Brandy cream sauce £8

Mulled Pear Crème Brûlée

Mixed spice & cranberry shortbread £8

Treacle Tart

Vanilla custard, caramel £8

Artisan Cheese Selection

Biscuits, relish, celery, frozen grapes £11

Triple Chocolate Brownie

Vanilla Gelato, chocolate sauce (gf) £8

Sticky Toffee Date Pudding

Toffee sauce, salt caramel £8

Dolcetti Gelato

Vanilla, Cream Berry, Lemon Meringue, Chocolate, White Chocolate, Salt Caramel, Orange Choc Chip, Raspberry Sorbet, Mango Sorbet £2.50 per Scoop

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances please ask a member of waiting staff about the ingredients in your meal before placing your order. Please note that a 10% discretionary gratuity is added to all tables



- WINES -

CHAMPAGNE

	125 ml	75 cl
Comtesse de Genlis, France <i>Touch of minerality, creamy palate, light mousse</i>		£55.00
Joseph Perrier Brut, France <i>Soft scents of acacia, daffodil, and citrus peel tantalize the nose.</i>	£10.00	£50.00

SPARKLING

	20 cl	75 cl
Chio Prosecco Brut, Italia, Italy <i>Light and delicate with citrus notes. Refreshing and crisp this wine is dry, soft and creamy</i>	£9.00	£29.00

WHITE

	125 ml	175 ml	250 ml	75 cl
Sauvignon Blanc, Oyster Catcher, Chile <i>Crisp, good depth of flavour, gooseberry rich</i>	£5.35	£7.00	£9.00	£24.50
Pinot Grigio, Vivoli, Italy <i>Crisp, refreshing, delicate aromas</i>	£5.35	£7.00	£8.50	£23.50
Sauvignon Blanc, Rongopai, New Zealand <i>Refreshing apple and melon</i>	£6.50	£9.50	£11.00	£30.00
Chardonnay Reserva, Petirrojo, Chile <i>A fruity wine, white roses, passion fruit</i>	£6.50	£8.00	£10.00	£26.50
Viognier, Barton and Guestier, France <i>Harmonious, round palate, fruity and floral finish</i>	£6.50	£7.40	£9.50	£25.00
Chenin Blanc, Blockhead, South Africa <i>A fresh, dry white wine with a delicate lemon colour, intense floral, guava and citrus aromas</i>	£6.50	£7.40	£9.50	£25.00
Chablis, Ropiteau, France <i>Elegant dry wine, fruit flavours, well balanced, rich</i>				£38.00

RED

	125 ml	175 ml	250 ml	75 cl
Tempranillo, Solar Viejo, Rioja Crianza, Spain <i>Vibrant aromas of cherries, plums and sloes</i>	£6.50	£7.40	£9.50	£25.50
Merlot, Oyster Catcher, Chile <i>Rich with spicy berry tones</i>	£5.35	£7.00	£8.50	£25.00
Shiraz, Barefoot, United States <i>Full of jammy, blackberry flavours and is velvety smooth</i>	£5.35	£7.00	£9.00	£25.00
Malbec, Finca Flichman, Argentina <i>Plum, cherry, slight touch of oak</i>	£6.50	£7.40	£9.50	£25.50
Greyrock Pinot Noir, New Zealand <i>Red berry and cherry flavours with a soft silky finish</i>	£7.00	£9.00	£10.50	£31.00
Montepulciano D'Abruzzo, Il Caggio, Italy <i>Full bodied, juicy, black and red fruit flavours, complemented with a twist of spice</i>	£6.50	£7.20	£9.30	£25.50
Malbec Dedicado, Finca Flichman, Argentina <i>Aromas of ripe red fruits, plums and red currants, oak influences</i>				£43.00

ROSE

	125 ml	175 ml	250 ml	75 cl
Pinot Grigio, Principato, Italy <i>Peachy, floral characters, off-dry finish</i>	£5.20	£6.30	£8.35	£23.00
White Zinfandel, Canyon Road, USA <i>Aromas of watermelon, peach and fresh cherries</i>	£5.35	£6.40	£8.50	£23.50
Cotes de Provence, Chateau des Ferrages Roumery, France <i>Fresh and fruity aromatic character with aromas of strawberry, grapefruit, citrus and peach</i>	£7.75	£10.25	£13.25	£38.50

